

## Fashion and Textile Technology, Health and Food Technology, Hospitality: Practical Cake Craft and Hospitality: Practical Cookery

### The Qualifications Team

**Graeme Findlay**

Qualifications Manager

**Manuela De Freitas**

Qualifications Officer

**Suzanne Train**

Qualifications Officer

**Mara Lindsay**

Subject Implementation Manager — Health and Food Technology, Practical Cookery and Practical Cake Craft

**Amber Reid**

Subject Implementation Manager — Fashion and Textile Technology

**Linda Adam**

Subject Consultant — Fashion and Textile Technology

## Changes to assessment at National 5, Higher and Advanced Higher

As announced by the Deputy First Minister in September 2016, units and unit assessments are being removed from National 5, Higher and Advanced Higher courses on a phased basis over three years:

- National 5 from 2017–18
- Higher from 2018–19
- Advanced Higher from 2019–20

For more information, including a Q&A on the implications of these changes, please visit our website at [www.sqa.org.uk/nqchanges](http://www.sqa.org.uk/nqchanges)

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## Units that were previously part of National 5 courses

The units that were previously part of National 5 courses are now freestanding units at SCQF level 5. They can no longer be used to contribute to the achievement of a National 5 course.

We will remove all references to National 5 courses from the unit specifications, unit support notes and unit assessment support packs in due course, and the unit support notes will be added to the unit specifications as an appendix. The unit specifications will also be relocated to a new freestanding units web page for each subject.

Further information on the timescales for this will be provided in our weekly Centre News newsletter.

## Changes to assessment in National 5

The National 5 **Fashion and Textile Technology** course is now assessed through the following components:

Component	Marks	Scaled marks
question paper	30	30
assignment	50	35
practical activity	50	35

Please note:

- Component 2 is submitted to SQA for marking.
- Component 3 is marked by centre staff and verified by SQA.

The National 5 **Health and Food Technology** course is still assessed through the following components:

Component	Marks	Scaled marks
question paper	60	50
assignment	60	50

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The National 5 **Hospitality: Practical Cake Craft** course is now assessed through the following components:

Component	Marks	Scaled marks
question paper	25	25
assignment	30	22
practical activity	70	53

Please note:

- The assignment is submitted to SQA for marking.
- The practical activity is marked by centre staff and verified by SQA.

The National 5 **Hospitality: Practical Cookery** course is now assessed through the following components:

Component	Marks	Scaled marks
question paper	30	25
assignment	18	13
practical activity	82	62

Please note:

- The assignment is submitted to SQA for marking.
- The practical activity is marked by centre staff and verified by SQA.

## **Clarification of course content at National 5 level**

### **Fashion and Textile Technology**

While no additional content has been added to the skills, knowledge and understanding for the course assessment, additional detail has been added to the following for clarification:

- properties and characteristics of textiles — now specifies the range of fibres and methods of fabric construction
  - fashion and textile choices of consumers — now specifies the range of factors affecting consumer choice
  - interpret briefs and develop solutions for fashion/textile items — now identifies the potential focus for briefs
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## Health and Food Technology

Additional detail has been added to the skills, knowledge and understanding for the course. This provides clarification for the following areas:

- nutrients
- dietary groups
- diet-related diseases or conditions
- functional properties of foods
- factors affecting consumers' choice of foods
- technological developments
- consumer organisations

## Hospitality: Practical Cake Craft

Additional detail has been added to the skills, knowledge and understanding for the course. This provides clarification for the following areas:

- categories of ingredients
- processing techniques

## Hospitality: Practical Cookery

Additional detail has been added to the skills, knowledge and understanding for the course. This provides clarification for the following area:

- characteristics of ingredients

## Changes to assessment in Higher courses from session 2018–19

Units and unit assessments will be removed from Higher courses from session 2018–19 and we have started our review of the Higher course assessments. For this, we are working closely with our National Qualifications Support Teams (NQSTs) for each subject. Our NQSTs include teachers and lecturers who currently deliver National Courses, and representatives of professional associations. We will also meet with a sample of teachers to gauge their views on the proposed changes and the implications of these.

The publication of new and revised Higher materials will follow a similar timescale to National 5:

<b>End of April 2018</b>	Revised Higher course specifications
<b>End of May to end of September 2018</b>	Course support notes New/revised specimen question papers New/revised coursework assessment tasks

We will provide further information on what the changes to assessment are for each subject by the end of January 2018.

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## Conditions of assessment for coursework

To ensure fairness for all candidates, it is essential that the specified assessment conditions for coursework are consistently applied in all centres. The following documents detail the specific conditions that must be followed in each assessment:

- course specification
- course assessment specification (Higher and Advanced Higher only)
- coursework assessment task

In addition to these documents, you must also refer to the following document, which is available from the coursework section of the National 5, Higher and Advanced Higher web pages:

- [Guidance on conditions of assessment for coursework](#)

This document provides important information on the time and volume of assessment, the use of resources, and the supervision, control and authentication of assessment — including examples.

## Changes to documents

### New and revised National 5 documents and assessment support materials

Following the removal of units and unit assessments from the National 5 Fashion and Textile Technology; Health and Food Technology; Hospitality: Practical Cake Craft; and Hospitality: Practical Cookery courses, we have strengthened the course assessments to ensure they assess the full content of each course.

We have published revised course specifications and assessment support materials for the courses, which detail the requirements of the revised course assessments from session 2017–18 onwards. The documents are available from the National 5 subject web pages at [www.sqa.org.uk/nqsubjects](http://www.sqa.org.uk/nqsubjects). Further information on the changes to documents and assessment support materials is provided below.

### Course specifications

In April 2017, we published revised course specifications which provided detailed information about the National 5 courses and course assessments, including the conditions of assessment that must be followed. The revised documents were produced by merging the previous course specifications, course assessment specifications and general assessment information into a single, streamlined document. Course support notes have been added to each course specification as an appendix.

The National 5 **Fashion and Textile Technology** course specification is available from the [subject web page](#).

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The National 5 **Health and Food Technology** course specification is available from the [subject web page](#).

The National 5 **Hospitality: Practical Cake Craft** course specification is available from the [subject web page](#).

The National 5 **Hospitality: Practical Cookery** course specification is available from the [subject web page](#).

### **Specimen question papers**

The content of each specimen question paper is outlined in the specific course specification, which can be accessed on the subject web pages at [www.sqa.org.uk/nqsubjects](http://www.sqa.org.uk/nqsubjects)

The National 5 **Fashion and Textile Technology** specimen question paper is available from the [subject web page](#).

The National 5 **Health and Food Technology** specimen question paper is available from the [subject web page](#).

The National 5 **Hospitality: Practical Cake Craft** specimen question paper is available from the [subject web page](#).

The National 5 **Hospitality: Practical Cookery** specimen question paper is available from the [subject web page](#).

### **Coursework assessment tasks**

The National 5 **Fashion and Textile Technology** coursework assessment task can be found under the 'Coursework' section of the [subject web page](#).

The technological process carried out by the candidates remains the same, but there are amendments to the following sections of the task:

- 1b — Investigations
- 1c — Presentation of solution
- 1d — Plan
- 1e — Requisition (new section)
- 2b — Use a paper pattern (new section)
- 2d — Comment on the plan

The coursework briefs for each session will continue to be published on our secure site at the end of September each year.

The National 5 **Health and Food Technology** coursework assessment task can be found under the 'Coursework' section of the [subject web page](#).

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The technological process carried out by the candidates remains the same, but there are amendments to all sections of the task.

The coursework briefs for each session will continue to be published on our secure site at the end of September each year.

The National 5 **Hospitality: Practical Cake Craft** coursework assessment task can be found under the 'Coursework' section of the [subject web page](#).

The assignment will be submitted to SQA for marking and the practical activity will be marked and internally verified in centres. There is no significant change to the task completed by candidates.

A specimen National 5 **Hospitality: Practical Cookery** coursework assessment task can be found under the 'Coursework' section of the [subject web page](#).

The coursework assessment comprises an assignment, which is submitted to SQA for marking, and a practical activity, which is marked, and internally verified in centres. There is no significant change to the task completed by candidates.

The assessment task for each session will be published on our secure site at the end of January each year. Centres are reminded that they must adhere to the assessment conditions for the coursework assessment, and use the holistic marking instructions to mark the practical activity, which can be found in the coursework assessment task document.

## Supportive resources

### National 5 CPD webinars

To help teachers and lecturers prepare for the changes to assessment in the National 5 courses, we ran a series of subject-specific continuing professional development (CPD) webinars that focused on the requirements of the course assessments.

The webinars provided detailed information about both the question paper and the coursework assessment. Recordings of these webinars are available to view online via our website and can be accessed from the **CPD webinar/audio and support** tab on the appropriate page as follows:

[Fashion and Textile Technology](#)

[Health and Food Technology](#)

[Hospitality: Practical Cake Craft](#)

[Hospitality: Practical Cookery](#)

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## National 5 audio presentations

We have published audio presentations that focus on the requirements of the revised National 5 courses, and provide an overview on both the question paper and the coursework assessment components.

You can access the audio presentations from the CPD webinar/audio and support tab on the National 5 subject web pages as follows:

## National 5 course events

We are hosting a series of subject-specific events that will focus on the assessment in our National 5 courses where significant change has taken place. The events for Fashion and Textile Technology; Hospitality: Practical Cake Craft; and Hospitality: Practical Cookery are running until November 2017 and will provide delegates with the opportunity to participate in workshops and discuss the course documents, as well as have their questions answered by senior examining team members.

To view the event schedule and book your place, visit [www.sqa.org.uk/ngevents](http://www.sqa.org.uk/ngevents)

## Understanding Standards events

We are holding Understanding Standards events for the following courses, where we will be sharing best practise:

- Hospitality: Skills for Work — 1 December 2017
- Higher Health and Food Technology — 30 January 2018

For information on how to book a place, please use the following link [www.sqa.org.uk/ngevents](http://www.sqa.org.uk/ngevents)

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## Candidate evidence and commentary materials

These materials contain examples of real candidate assessment evidence and a commentary that explains why the evidence has, or has not, met the required assessment standards. You can access them from [www.understandingstandards.org.uk](http://www.understandingstandards.org.uk) and the Understanding Standards section of our secure website.

Understanding Standards materials, based on the previous National 5 courses, are still available. **Please note, the principles remain the same** in the revised courses and, as such, they are a useful tool in preparing candidates.

Please note that not all content will be relevant due to the removal of units and unit assessments from National 5 courses.

## Further information and guidance

### Appointee opportunities

The revised course assessments provide new opportunities for teachers who have experience in delivering the courses to be involved as event verifiers, visiting verifiers, assignment markers and question paper markers. Applications should be made via the [SQA Appointee Management Portal](#).

### Course Reports

We strongly recommend that you read the annual Course Reports for the subjects and levels you are teaching. These reports are produced following the annual diet of exams and are published by the end of October. The reports provide informed and valuable comment on the assessment for each component in the course, and include a summary of:

- candidate performance in the course assessment
- areas in which candidates performed well
- areas which candidates found demanding

The reports also contain advice on preparing future candidates, and statistical data relating to grade boundaries. Course Reports will be available from the relevant subject pages of our website at [www.sqa.org.uk/nqsubjects](http://www.sqa.org.uk/nqsubjects)

### Verification Key Messages

Key messages from rounds 1 and 2 of verification in session 2016–17 are available on the relevant subject pages of our website at [www.sqa.org.uk/nqsubjects](http://www.sqa.org.uk/nqsubjects). You can access them from the 'Verification and Course Reports' tab.

The reports provide comments on good practice for assessment approaches and for making assessment judgements. Brief examples of candidate work which meet the assessment standard are included also to show good practice for individual assessment standards.

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## Stay informed

### Subscribe to Centre News

Our weekly Centre News newsletter contains the latest news and updates for centres delivering SQA qualifications. The newsletter is sent to your SQA co-ordinator and you can also subscribe directly at <http://mailer.sqa.org.uk/centrenews/step1>

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#### Contact us

Please contact our Customer Support Team:

**Tel:** 0303 333 0330

**Fax:** 0345 213 5000

**E-mail:** [mycentre@sqa.org.uk](mailto:mycentre@sqa.org.uk)

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